



**Bureau of Health
Environmental Health Services**
435 Hamilton St., 410 City Hall
Allentown, PA 18101
Office: (610) 437-7759
FAX: (610) 439-5946

City of Allentown

APPLICATION FOR TEMPORARY FOOD SERVICE ESTABLISHMENT LICENSE

Please complete both sides of this application and submit to the Bureau of Health at least five (5) business days prior to the event. Checks or money order for each stand or location should be made payable to the City of Allentown, and mailed or brought to the address above. The facility will be inspected on the first day of the event and a license will be issued at that time if the facility is in compliance with all applicable ordinances and the "Guidelines for Temporary Facilities". Please call (610) 437-7759 for food related questions. **If payment is not received along with the application at least five (5) business days prior to the event a late fee will be assessed.**

Notice: All individuals or businesses that operate in the City of Allentown are required to obtain a business license. If you have not already done so, you must complete the Business Registration Questionnaire provided with this application and submit it to the Bureau of Revenue and Audit, 435 Hamilton St., Room 215, Allentown PA 18101. Questions regarding the business registration can be directed to 610-437-7506.

A. EVENT/OPERATOR INFORMATION

EVENT TYPE: ☐ Food Establishment License 1-2 Day
☐ Food Establishment License 3-14 Day

CONTACT NAME: _____

CONTACT PHONE: _____

LOCATION OF EVENT: _____

EVENT DATE/TIME: _____

TIME SET UP WILL BE READY FOR INSPECTION: _____

****All food, equipment, handwashing, and dishwashing stations must be onsite and operational at time indicated.

BUSINESS NAME: _____

BUSINESS PHONE: _____

BUSINESS ADDRESS _____

OPERATOR'S NAME _____ **HOME PHONE:** _____

OPERATOR'S ADDRESS _____ **CITY** _____ **STATE** _____ **ZIP** _____

FOR OFFICAL USE ONLY

Date Received	
Activity #	
License #	TL-
Approved By	
Date Approved	

I understand that the temporary license is NOT TRANSFERABLE and NON-REFUNDABLE. I also agree to operate in accordance with the "Guidelines for Temporary Food Facilities", the Food Code, and all other applicable laws and regulations. Additionally, I understand that all food must be made onsite or in a commercially licensed food facility.

Signature of Applicant

1 AND 2 DAY EVENTS

LICENSE & OPERATIONAL FEE	\$40.00
LATE FEE (\$15.00)	_____
Late fee assessed if less than 5 business days prior to the event.	
SUBTOTAL	_____
X Number of Stands	_____
TOTAL	_____

3 TO 14 DAY EVENTS

LICENSE & OPERATIONAL FEE	\$75.00
LATE FEE (\$15.00)	_____
Late fee assessed if less than 5 business days prior to the event.	
SUBTOTAL	_____
X Number of Stands	_____
TOTAL	_____

B. FOOD/EQUIPMENT

1. Please list your menu items: _____

2. What type of temporary food service facility will you be operating at the event? Check all that apply:

☐ Enclosed Trailer ☐ Outdoor Stand ☐ Other (specify) _____

3. Where will foods be prepared? ☐ On-site ☐ Commercially Licensed Food Facility (specify) _____

Foods prepared or canned in private homes are strictly prohibited. Food may be prepared in a commercially licensed food facility prior to the event. Otherwise, all food must be prepared on-site at your event.

4. What type of power source will be used? ☐ Generator ☐ Plug-in electrical connection

5. Will running water be available? ☐ Yes ☐ No If "no", how will water be supplied? _____

6. Where will waste water (dish water or handwash) be stored and discarded? _____

All wastewater must be disposed of in a sanitary sewage system. Do **NOT** discard wastewater in a stormwater drain or on the ground.

7. How will cold foods be kept cold (below 41 °F)? Foods may NOT be in direct contact with ice and Styrofoam coolers are prohibited.

☐ Refrigerator ☐ Insulated Cooler ☐ Other (specify) _____

8. What equipment will you use to cook food? Check all that apply:

☐ Grill (gas, charcoal or electric) ☐ Oven ☐ Fryer ☐ Microwave ☐ Other (specify) _____

9. How will cooked foods be kept hot (above 135 °F) after cooking? Check all that apply:

☐ Steam Table ☐ Chafing Dish / Sterno ☐ Roaster ☐ Grill ☐ Other (specify) _____

10. If prepared food is on display, how will it be protected from contamination?

☐ Sneeze Guards ☐ Covers ☐ Other (specify) _____

11. What will you use for overhead protection? ☐ Tent ☐ Roof ☐ Awning Cover ☐ Other (specify) _____

NOTE: Outer opening protection to enclose the temporary food facility is recommended to be readily available and may be required in areas of food storage, preparation, cooking and serving where food is exposed and/or when conditions such as inclement weather, dust and insects or rodents exist.

12. Did you receive any of the following handouts? Check all that were received.

☐ Temporary Guidelines

☐ Handwashing and Dishwashing at Temporary Events